

Recipe

Iron Skillet Cornbread

Ingredients

2 $\frac{2}{3}$ cups cornmeal (white or yellow)
1/3 cups granulated sugar
2 tsp kosher salt
1 tsp baking powder
1 tsp baking soda
2 cups buttermilk
1/3 cup sour cream
3 tbsp melted butter
1 large egg

Directions

- Preheat oven to 400
- Grease a 12" iron skillet (or 2 8" skillets)
- Mix all first set of all dry ingredients in a large mixing bowl until just blended
- In a separate medium mixing bowl, whip the egg with a wire whisk until yolk and white are well blended, then add the rest of the wet ingredients including melted butter and mix until thoroughly blended
- Make a small bowl out of the dry mixture by moving the dry mixture to the edge with a spoon
- Pour the buttermilk mixture into the center of the bowl of cornmeal mixture and mix with a spoon until just blended; do not over blend



- Place the greased iron skillet(s) into the preheated oven and heat the pan for 6 minutes or until pan just starts to smoke
- Place pan(s) on a heat-resistant surface and immediately pour all of the batter into the 12” pan or divide evenly into 2 8” pans; batter should sizzle when it hits the pan to form the golden-brown seared crust
- Turn oven down to 360 and place pan(s) on middle rack; no need to wait for the temperature to come down
- Cook for 10 minutes and turn
- Cook for another 8-10 minutes or until lightly brown on top and slightly firm with some sponginess; toothpick inserted in center should come out clean
- Run a small metal spatula or butter knife along edge between bread and pan to ensure easy release
- Carefully turn the cornbread onto a wire cooling rack or cut and serve directly from the pan; great served with butter while still warm (also perfect for a cornbread stuffing)

Chef's Notes

